



ALPHA OMEGA



WINE CLUB JULY 2023

WORLD-RENOWNED WINEMAKERS HANDCRAFTING WORLD-CLASS WINES



Dear Alpha Omega family,

After a lovely, mild spring, summer made a picture-perfect entrance in Rutherford with a gorgeous 81-degree day and gentle breeze. Despite the beautiful start to the 2023 vintage, we must always be cognizant of our changing climate. By retrofitting the reservoirs, wells and pumps in our vineyards and installing double drip lines and overhead sprinklers to cool the vines, we are ready to face heat waves at any moment during the growing season.

Alpha Omega winery is certified Napa Green which means our farming, winemaking and cellar teams always think sustainability first as they practice environmentally friendly solutions to growing exceptional grapes and making world class wines.

Our community is equally important to us, which is why we are especially pleased to be the honorary chairs of the 17th Annual Community Health Foundation Napa Valley (formerly Collabria Care) *Reflect & Rejoice Gala & Auction* on Friday, September 8th at Castello di Amorosa. For more than 40 years, Community Health Foundation Napa Valley has compassionately cared for the community. We hope you can join us for what promises to be a spectacular event. For more information, visit reflectandrejoice.org.

Next month, we return to pour our wines at Rock the V, the always-lively Friday night event during the V Foundation for Cancer Research's Wine Celebration, celebrating its 25th year and taking place Aug. 3-5, 2023. Registration is now open, and we hope to see you there! Visit winecelebration.org for details.

If you're wondering what to expect from our 2022 vintage, a glimpse into the future took place at the Napa Valley Barrel Auction in June. Our King of the Mountain 2022 lot ranked No. 1 out of the 26 auction lots offering wines from the 2022 vintage. Overall, our Cabernet Sauvignon blend from six marquee mountain sources was the seventh-highest purchase out of 83 auction lots. Cheers to Napa Valley Vintners for raising \$3.8 million for youth mental health in Napa Valley during Collective Napa Valley Auction Weekend!

Best regards,



Robin and Michelle Baggett
Vintners

P.S. Don't miss Festival Napa Valley and world-class performances in iconic Napa Valley settings featuring headliner Carrie Underwood, July 8-23! festivalnapavalley.org

CABERNET FRANC NAPA VALLEY 2021

Mild temperatures punctuated this drought year with only a few heat spikes during the summer. The ideal weather of 2021, coupled with lower yields, produced wines that offer intense aromatics and flavors with excellent aging potential. The versatility of Cabernet Franc as a blending grape and as the primary variety speaks to its compelling character. This vintage is composed of fruit from our vineyards in St. Helena, Oak Knoll District and Coombsville. The combination of grapes from the warmer up valley and cooler down valley vineyards creates a complex array of flavors and textures in the wine.

Blend: 95% Cabernet Franc, 5% Cabernet Sauvignon

Fermentation: 40% barrel fermented in French oak, 30% new barrels

60% stainless steel tank fermented

Aging: 19 months in French oak, 30% new barrels

Retail Price \$117.00 | Wine Club Price: \$93.60

CABERNET SAUVIGNON ATLAS PEAK NAPA VALLEY 2021

Excellent spring weather and a reduced crop led to faster ripening and allowed us to harvest some early blocks with incredible old-world charm and intriguing complexity. Grapes that were harvested later benefitted from the longer hang time and ripened perfectly. Our AVA series began in 2018 as a collaboration with celebrated consulting winemaker Andy Erickson. Atlas Peak is an ideal example of Napa Valley's diversity, a rocky amphitheater situated at 1,200 feet in the heart of the Vaca Mountains but still close to San Pablo Bay. The net effect is warm days and cool nights that provide ideal ripening conditions and concentrated grapes.

Blend: 92% Cabernet Sauvignon, 4% Malbec, 4% Petit Verdot

Fermentation: 50% barrel fermented in French oak, 40% new barrels

50% stainless steel tank fermented

Aging :18 months in French oak, 40% new barrels

Retail Price \$170.00 | Wine Club Price: \$136.00



If you would like to acquire additional bottles of this month's Wine Club selections, or any other Alpha Omega wines, kindly contact our Brand Ambassadors at 707-302-2800 or acquire@aowinery.com

“Our collection of excellent Cabernet Franc vineyards provide an opportunity to craft a wine that displays both rich inviting fruit and complex herbal notes that demonstrate the exciting appeal of this variety.”

“The rugged terroir and volcanic soils of Atlas Peak provide the perfect structural backbone for our Cabernet Sauvignon Atlas Peak 2021 that exemplifies its mountain character combined with ripe, concentrated fruit flavors.”

A handwritten signature in black ink that reads "Matt Brain". The signature is written in a cursive, flowing style.

- Matt Brain, Winemaker





Greetings Wine Club member,

Alpha Omega's experience of farming throughout the Napa Valley for over 15 years has given us insights and intuition that is very helpful throughout the growing season. In July, for example, the grapevine redirects its focus from growing shoots and leaves to ripening its berries. Over the next several months, the sugar level will increase in the grapes while the acid level decreases, two things that the winemaking team will closely monitor.

A key part of our intuition and experience is understanding the factors that affect the ripening process, such as the correct number of leaves and bunches of grapes that should be on each vine. Knowing the magic numbers of leaves and bunches of grapes on each vine keeps the ripening process under control and ultimately leads to picking perfectly ripe grapes.

For our July 2023 Wine Club allocation, we present a pair of wines from a vintage that features perfectly ripe grapes, 2021. The deep, rich red fruit flavors of our Cabernet Franc Napa Valley 2021 demonstrate why this grape has become so popular that it now commands a higher price per ton than Cabernet Sauvignon in Napa Valley. Cabernet Franc's secret is that it is often more approachable in its youth than Cabernet Sauvignon. Don't wait to find out how delicious this limited production wine is with a good French Munster cheese.

A long winding road takes you to the Atlas Peak region in the southeast corner of Napa Valley. One of Napa Valley's most distinctive sub appellations, it resembles a large bowl situated more than 1,000 feet in elevation in the heart of the Vaca Mountains. There is a natural rustic charm to our Cabernet Sauvignon Atlas Peak 2021 that's accented by balanced acidity, a product of the region's proximity to the cool winds of San Pablo Bay. Try this full bodied, structured wine with Taleggio cheese from Lombardy.

Both wines are a beautiful match with Chef Jessie McQuarrie's Pan Roasted Rack of Lamb with Truffle-Mushroom Crust recipe. We encourage you to gather a few friends, uncork the bottles, then swirl, sip and savor as you watch this video featuring insight into these wines from our winemakers and a culinary demonstration.

Cheers!



2023 IN-PERSON AND LIVE VIRTUAL TASTINGS EVENTS CALENDAR

FEB 25 ERA ELITE EXCLUSIVE
PREMIERE NAPA VALLEY PARTY

MAR 25 SPRING REVIVAL VIRTUAL TASTING

APR 29 ERA "EXTRAVAGANZA"

APR 30 ERA ELITE EXCLUSIVE
LIBRARY TASTING & LUNCH

MAY 6 ERA ELITE EXCLUSIVE
THOMAS VINEYARD TOUR & LUNCH

MAY 20 SPRING RELEASE
SAUVIGNON BLANC, ROSÉ & OYSTERS

JUNE 24 LUAU ON THE LAWN

JULY 8 ERA ELITE EXCLUSIVE
SLEEPING LADY VINEYARD TOUR & LUNCH

JULY 22 SMOKIN' SUMMER BBQ

AUG 26 FLAVORS OF SUMMER
& SINGLE VINEYARDS

SEP 9 ERA ELITE EXCLUSIVE
MARSTON VINEYARD TOUR & LUNCH

SEP 23 LOBSTER LUNCH

OCT 7 SEASON OF GIVING VIRTUAL TASTING

OCT 21 HARVEST CELEBRATION

NOV 11 SINGLE VINEYARD RELEASE PARTY

DEC 2 HOLIDAY GIVING CELEBRATION

Unless indicated as Virtual, event is in person and exclusively for Wine Club members and their guests.

JOIN US FOR ONE OR MORE IN-PERSON OR LIVE VIRTUAL EXPERIENCES.
TO RESERVE YOUR SPACE, EMAIL RESERVATIONS@AOWINERY.COM OR CALL 707-963-9999.



ALPHA OMEGA

CHAMPAGNE
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THANK YOU!

To view our shipping schedule, please visit
www.aowinery.com/Wine-Club/Wine-Club-Shipments

Please share your comments with us at aovintners@aowinery.com.

reservations@aowinery.com is always available to answer
questions and set up your memorable experience.



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